

Rock Wall

WINE COMPANY

2015

CABERNET SAUVIGNON

SAN FRANCISCO BAY • RIGG ESTATE VINEYARD

VINEYARD NOTES

The Rigg Estate Vineyard is an East Bay Vineyard located in Castro Valley, perched on the eastern hillside of Palomares Canyon. The bucolic setting overlooks thoroughbred horse stables readying for the Golden Gate Fields races. The historic Bonnie Victorian Mansion, and vineyard-studded hillsides with the San Francisco Bay to the northwest. The summer and fall weather of the Palomares Canyon provide intense warmth during the day with temperatures as high as 95 degrees and evening temperatures plunging to 58 degrees. The sea breeze from the San Francisco Bay snakes through the canyon and cools the vines each evening ensuring a crisp liveliness to the taste of the grape. Nearly one hundred pine trees planted along the northwestern edge of the vineyard provide protection from the harshness of the sea breeze.

PRODUCTION

These stunning Cabernet Sauvignon grapes are usually the last lot to ripen due to the number of relatively "cool" days they see in Castro Valley. We harvested these grapes on October 13th, 2015. We crushed them into macro bins which allows us to use multiple yeast strains. Five bins got CSM yeast, five bins got BM4x4 yeast, five bins got MT yeast and I allowed two bins to ferment on native yeast since they took off on a vigorous fermentation all on their own. Using this many yeast strains allows us to develop layers of complexity in the wine, as each strain offers its own unique flavor profile. After a healthy 14-day fermentation we pressed all the lots together and racked them down to barrels.

WINEMAKER COMMENTS

This Cabernet is everything. Sensational pyrazine aromas of green bell pepper, jalapeño and kalamata olive greet one's nose followed by intense flavors of blueberry, blackberry, black tea and a vanilla mocha finish. It's hella good, and it was made with tons of East Bay Love!

TECHNICAL SPECIFICATIONS

APPELLATION

San Francisco Bay

COMPOSITION

100% Cabernet Sauvignon

ALCOHOL

14.77%

PH

3.65

TOTAL ACIDITY

0.67g / 100ml

BARRELS

30% New French Oak

70% Neutral oak

CASES PRODUCED

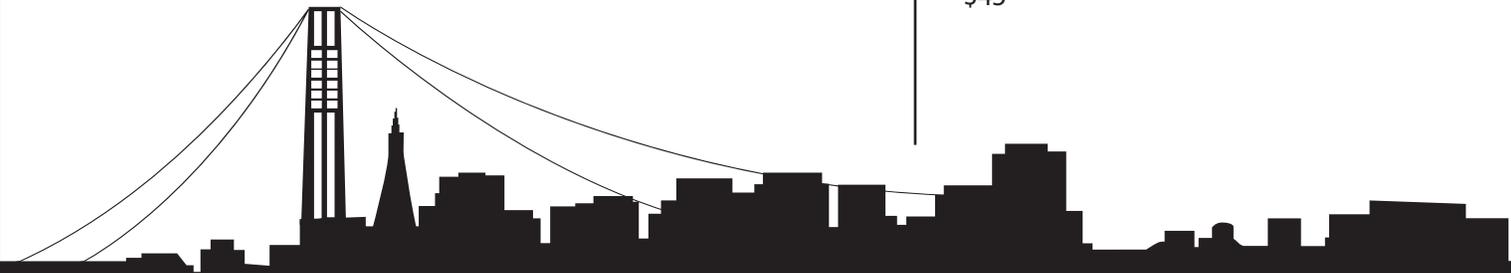
612

RELEASE DATE

August 2017

SUGGESTED RETAIL

\$45



2301 MONARCH STREET • SUITE 300 • ALAMEDA, CA 94501
T: 510-522-5700 • F: 510-522-5701 • RockWallWines.com